

# ROTARY DOUGH FEEDER





#### **Features**

- Various Applications.
- Up to 23,600 lb. Per Hour.
- More Gentle on Dough Versus Pump.
- Reliable Performance.
- Compact Design.

#### **ROTARY DOUGH FEEDER**

#### **Specifications**

- Totally designed for washdown operation.
- All stainless steel construction.
- Teflon® coated rotary blades.

- Maintenance free design (direct drive, no belt, no chain).
- · Adjustable dough guide.

## Electrical Specifications

- Rotary blades are driven by I H.P. drive motor/reducer.
- Remote Nema 4X enclosure with the following:
- Main disconnect
- Allen Bradley starters
- Allen Bradley micro logic model 1000
- Relays, terminal block and wiring
- Safeties

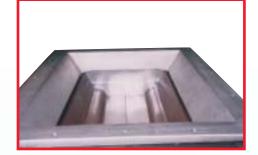
- Nema 4X operator panel mounted to frame with the following:
- Allen Bradley push-buttons and indicating lights
- Emergency stop
- Digital cycling timer for rotary blades
- · Alarm beacon and buzzer.

#### **Options**

- · Belt transfer conveyor.
- · Custom built hopper.
- Special cleaning mode.



Compact design.



Teflon® coated rotary blades.



Showing with hopper, frame and conveyor.

### **NEW ROTARY DOUGH FEEDER**

MODEL NUMBER		BLADES LENGTH	CHUNK SIZE				FREQUENCY	DOUGH DENSITY	THROUGHPUT*
descrip.	width	inches	height	width	lenght	volume	(chunk/min.)	(lb./cu.ft.)	(lb./hr.)
RDF -	18	18″	3.5	10.5	18	0.38	7	55	8843
RDF -	24	24"	3.5	10.5	24	0.51	7	55	11791
RDF -	36	36″	3.5	10.5	36	0.77	7	55	17686
RDF -	48	48″	3.5	10.5	48	1.02	7	55	23581

For more information please call your Account Manager or 1-800-BAKERS-1.

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